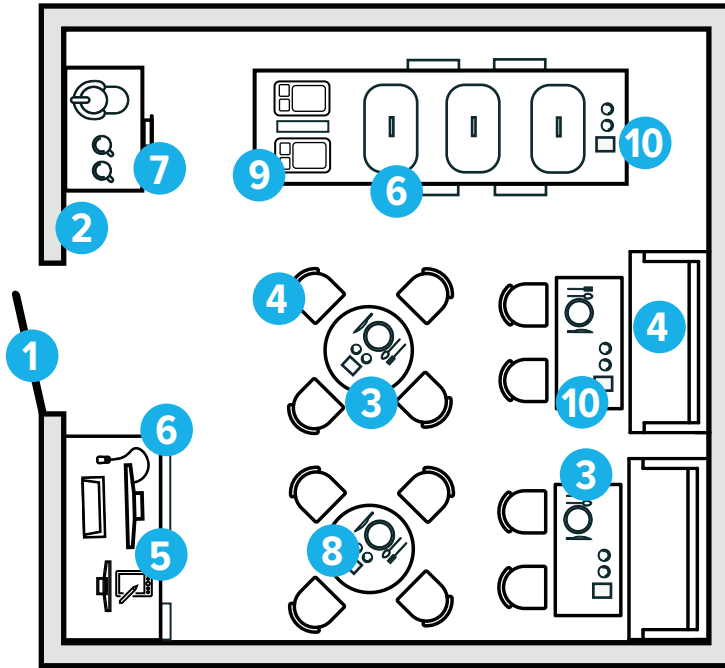












# FOOD CONSUMPTION AREAS

Customers rely on effective cleaning to stay healthy, especially in crowded food consumption areas. Keep *Everything Clean* by properly cleaning, sanitizing, and disinfecting these commonly-touched surfaces.



## Key Touchpoints for cleaning include:

### Front of House

- 1  Door handles
- 2  Light switches
- 3  Tables
- 4  Chairs/booths
- 5  Registers/payment terminals
- 6  Buffets/sneeze guards
- 7  Cabinet handles
- 8  Menus
- 9  Serving trays
- 10  Dispensers (napkins, utensils, condiments, etc.)